

## "Ollie's Stupendous Chili Recipe (Just like Mom used to make!)"

In a large saucepan, brown ground beef and spices together until flavor blends well. Drain fat. Add onion, green pepper, and garlic and cook until soft. Stir in undrained tomatoes, seasonings, tomato sauce and water into a large pan.

Let simmer for several hours. Occasionally stir. Ten minutes before serving, add brown sugar, tabasco sauce, and beans. Serve with "help yourself" bowls of grated cheese, oyster crackers, and chopped onions.

### INGREDIENTS

- 1½ pounds lean sirloin chunks
- 2 teaspoons of cumin
- 2 teaspoons of paprika
- 1 teaspoon cayenne (I like it hot!)
- 1 cup minced onion
- ½ cup chopped green pepper (optional)
- 2 teaspoons minced garlic
- 1 teaspoon freshly ground black pepper
- 1½ teaspoons salt
- ½ teaspoons dried basil, crushed
- 1 tablespoon California chili powder (hot)
- 1 tablespoon Gebhardt chili powder
- 1 tablespoon Hot New Mexico chili powder
- 1 16-ounce can tomatoes, cut up
- 2 8-ounce cans tomato sauce
- 2 16-ounce cans dark red kidney beans, partially drained
- 1 teaspoon of brown sugar
- Tabasco sauce to taste
- ½ cup water

### GARNISH

- grated cheese
- oyster crackers or saltines
- chopped onions

*Kids, get your parents to help you with this at home!*

*-Ollie*



ANYONE WANT SECONDS?

WATER! GIVE ME WATER!!!!

FIRE! IT TASTES LIKE FIRE! MOONS OF MARS...

I DON'T HAVE ENOUGH WILLPOWER TO EAT THIS!

MILK WILL COOL YOUR TASTE BUDS FASTER.

THANKS, OLLIE. NOW I'LL HAVE SOMETHING TO USE AGAINST CAPTAIN COLD.

Hrm...IT COULD USE MORE CRACKERS.